



## THE PURE TASTE OF THE MEDITERRANEAN

Oriole Garden Bistro breathes the feeling of a Mediterranean garden, with its lush greenery that brings the beautiful outside garden indoors. The bright golden Oriole bird invites everyone to feel free and enjoy the very best of the Mediterranean!

The menu of Oriole changes on a monthly basis as our Executive Chef Raoul Meuwese prefers to work with local products and creates dishes according to the season. Therefore, we are a proud member of the Fish&Season Foundation. The Fish&Season Foundation is committed to sustainability and offers restaurants an assortment of 100% Fish&Season. The fish from this assortment is caught in the ideal season, has a healthy population, is caught sustainably and is of high quality. The team of The Grand also grows their own vegetables and herbs on the urban rooftop garden. The rooftop is also home to our own bees that provide us with real Amsterdam honey.

Bar: 12:00 – 00:00 hours

Lunch: 12:00 – 15:00 hours

Dinner: 18:00 – 22:00 hours

Follow us via @oriolebistro & tag us in your most beautiful pictures or write a review on Tripadvisor.



# Oriole

GARDEN BISTRO

## MENU DU CHEF

3 courses 45

4 courses 54

Starter, main course, cheese & dessert or  
two starters, main course & dessert

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Roasted little gem with Baba Ghanoush, Manchego and sumac  
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 9.50

or

Roasted veal with potato salad, Taggiasca olives, crème fraîche  
and lovage

Alois Lageder, Pinot Grigio, Alto Adige, Italy 2021 9.50

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Grilled royal sea bream with white bean cassoulet,  
gremolata and 'nduja sauce

La Côte Reserve, Pays d'Oc, France 2021 8.50

or

Duck breast from the Veluwe with roasted Brussels sprouts,  
parsnip puree and hazelnut

Il Castelvechio Chianti, Italy 2019 8.50

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Dark chocolate mousse with blood orange sorbet and salted caramel

Coteaux du Layon, Saint Aubin, Loire, France 2021 10

Oriole's Rosemary Clover Club 19

or

Cheese selection from Fromagerie L'Amuse

Niepoort Tawny Port 10



Sourdough bread with parsley hummus 7

## BITES & SIDES

Zeeland Creuse oyster, per piece 6

Fries from the 'Frietboutique', truffle mayonnaise and Parmesan cheese 9

'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad 21

Joselito Pata Negra (charcuterie) 50/100 grams 25/35

Joselito Lomo (charcuterie) 50/100 grams 25/35

Perle Imperial caviar 30/50/100 grams 95/130/275

## VEGETABLES

Grilled Padrón peppers 10

Beetroot from the Big Green Egg, burrata, pistachio, radicchio di Treviso and verjus 15 (vegan option on request)

Roasted little gem with Baba Ghanoush, Manchego and sumac 16

Pointed cabbage from the grill, pearl barley, celeriac and vadouvan sauce 19

Black truffle risotto 35 (vegan option on request)

## FISH

Octopus from the grill with hummus, fennel and salsa verde 18

Hake with romanesco, mashed potato and beurre blanc 27

Grilled royal sea bream with white bean cassoulet, gremolata and 'nduja sauce 25

## MEAT

Steak tartare with tarragon emulsion and egg yolk 17

Roasted veal with potato salad, Taggiasca olives, crème fraiche and lovage 18

Duck breast from the Veluwe with roasted Brussels sprouts, parsnip puree and hazelnut 26

Grass-fed beef tournedos with green asparagus, celeriac and port wine sauce 48

Do you have an allergy or dietary restriction? [Click here](#) for more information about the exceptions we can accommodate.

# COCKTAILS

## ORIOLE'S SIGNATURES

19

Limoncello Sour	Limoncello, vanilla liqueur, egg white, vanilla and lemon
Oriole's Siciliano	Bulleit Rye, aperitivo bitters, Amaro Averna, lemon, St. Germain and Peychaud's bitters
Ocimum	Grey Goose, pineapple, passion fruit, basil, lemon, coconut and egg white
Whiskey Wonder-Grand	Bulleit bourbon, St. Germain and chocolate bitters
Botanical Dream	Nolet's Gin, Jägermeister, lemon, lychee syrup and Peychaud's bitters
Oriole's Rosemary Clover Club	Rosemary gin, lemon, raspberry and egg white
The Devil Reads Vogue	Grey Goose vodka, Lillet blanc, rosemary, clove syrup, orange blossom and lemon

## CLASSIC COCKTAILS

18

Amaretto Sour	Amaretto, lemon and egg white
Boulevardier	Bourbon, Campari and sweet vermouth
Bloody Mary	Vodka, tomato, lemon, Worcestershire sauce and celery bitters
Dark 'n Stormy	Rum, ginger beer, lime and Angostura
Espresso Martini	Vodka, Kahlua and espresso
Old fashioned	Bourbon, Angostura and sugar syrup
Sazerac	Absinthe, Rye whisky, cognac, Angostura and Peychaud's bitters
Gimlet	Gin, lime and simple syrup
French 75	Gin, lemon and crémant
Manhattan	Rye whisky, sweet vermouth and Angostura
Negroni	Aperitivo bitter, gin and Antica Carpano bitter
Vesper Martini	Gin, vodka and Lillet blanc

## MOCKTAILS

13

Spicy Peach Mocktail	Gin 0.0%, lime, peach, spicy syrup and Tabasco
Virgin Piña Colada	Pineapple, coconut, strawberry and cream
Bramble Berry	Cranberry, rooibos tea, blackcurrant, blackberry and lime
Oolong Mocktail	Oolong tea, apple juice, mango, honey and lime

## WINE BY THE GLASS

### SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	13.50
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	19.50

### ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	9.50
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### WHITE

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	8
La Côte Reserve, Pays d'Oc, France 2021 Chardonnay	8.50
Betuws Wijndomein, LingeWit, Erichem, the Netherlands 2020 Johanniter	9.50
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 Antão Vaz	9.50
Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	11.50
Domaine Testut, Rive Droite, Chablis Frankrijk 2020 Chardonnay	16

### RED

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	8
Il Castelveccchio Chianti, Italy 2019 Sangiovese	8.50
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2020 Regent, Cabernet Cortis	9.50
Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	11
Bodegas Pujanza, Hado, Rioja, Spain 2019 Tempranillo	11
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2018 Merlot	19

# SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	68
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	110

# WHITE

## FRESH & AROMATIC

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	39
Betuws Wijn domein, LingeWit, Erichem, the Netherlands 2020 Johanniter	47
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 Antão Vaz	47
Etiqueta Verde, Rias Baixas, Spain 2020 Albarino	60

## THE BETWEENERS

Domaine Testut, Rive Droite, Chablis Frankrijk 2020 Chardonnay	80
Mullineux, Kloof street, Swartland, South Africa 2020 Chenin Blanc	55
Caciorgna Pietro, Etna Bianco, Sicily, Italy 2019 Carricante	95

## FULL & ROUND

La Côte Reserve, Pays d'Oc, France 2021 Chardonnay	42
Quinta de Cabriz, Reserva, Dao, Portugal 2019 Encruzado	55
Rioja Blanco 'Lore de Ostatu' 2018 Ostatu, Spain 2018 Viura, Malvasia	85
Domaine Leflaive, Mâcon-Verzé Bourgogne, France 2019 Chardonnay	145

## OFF THE TRACK

Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	55
Loxarel, Xarel-Lo de Loxarel Amphoras, Penedès, Spain 2019 Xarel-Lo	70
Foradori Fontanasanta Manzoni Bianco Alto Adige, Italy 2020 Manzoni	85

## ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	47
Domaine Tempier, Bandol Rose, France 2021 Mourvèdre, Grenache, Cinsault	110

## RED

### FRESH & ELEGANT

Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	55
Domaine Michel Magnien, Coteaux Bourguignons, France 2020 Pinot Noir	90
Niepoort, Lagar de Baixo, Bairrada, Portugal 2018 Baga	85

### JUICY & SPICY

Il Castelvechio Chianti, Italy 2019 Sangiovese	42
Domaine Jean-François Mérieau, Le Bois Jacou, Touraine, Frankrijk 2020 Gamay	60
Caciorgna Pietro, Etna Rosso, Sicily, Italy 2017 Nerello Mascalese	95
Vietti, Perbacco, Langhe, Italy 2018 Nebbiolo	110

### FULL & MUSCULAR

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	39
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2020 Regent, Cabernet Cortis	47
Bodegas Pujanza, Hado, Rioja, Spanje 2019 Tempranillo	55
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2018 Merlot	105
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France 2019 Cabernet Franc	85
Domaine Tempier, Bandol Rouge, Provence, France 2018 Mourvèdre, Grenache, Cinsault	135

## BEERS

### DRAFT BEER

Heineken 5% 25cl	6
Heineken 5% 45cl	9

### BOTTLED BEERS

Light Session I.P.A 3,3% - Jopen	8
Session I.P.A. 4% - Brouwerij t' IJ	8
Kriek Lambic 4,5% - Mort Subite	8
Hefeweizen 5,5% - Paulaner	8
Mannenliefde Saison 6% - Oedipus	8
IJwit 6,5% - Brouwerij t' IJ	8
Natte Dubbel 6,5% - Brouwerij t'IJ	8
Mooie Nel I.P.A. 6,5% - Jopen	8
Tricky Tripel 7,8% - Gebrouwen door Vrouwen	8

### CIDER

Irish Cider 4,3% - Magners	8
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### NON-ALCOHOLIC BEERS

Hefeweizen 0,0% - Paulaner	5
Heineken 0.0 - Heineken	

## SOFT DRINKS

### SOFT DRINKS

Coca Cola - Regular, Zero	6
Fever-Tree Tonic Mediterranean	
San Pellegrino Lemonade	
San Pellegrino Aranciata	
Redbull	
Thomas Henry Tonic Water	
Thomas Henry Soda Water	
Thomas Henry Ginger Ale	
Thomas Henry Ginger Beer	8

### JUICES

Tomato - Big Tom	
Orange	
Apple	
Grapefruit	
Pineapple	
Cranberry	8

### 8 HOMEMADE ICED TEA

Oolong, rooibos or jasmin



## WHISKY

### SPEYSIDE

Glenfiddich 12 Years	10
Glenfiddich Fire & Cane	11
Glenfiddich Project XX	14
Glenfiddich I.P.A. Cask	15
Glenfiddich 15 Years	15
Glenfiddich 18 Years	25
Glenfiddich 21 Years	36
Glenfiddich Gand Cru	45
Glenfiddich 26 Years	65
Macallan 12 Years	21
Macallan 18 Years	45
Macallan Rare Cask	55
Macallan Reflexion	150
Balvenie 12 Years	15
Balvenie 18 Years	25
Balvenie 21 Years	35
Glenfarclas 25 Years	31
Glenfarclas 1992	45
Glenfiddich 1992, single cask 46,10% vol. Specially created and bottled for The Grand	70

### ISLAY

Laphroaig 10 Years	14
Lagavulin 16 Years	16
Oban 14 Years	18
Bowmore 25 Years	80

### HIGHLANDS

Dalwhinnie 15 Years	12
Highland Park 12 Years	12
Highland Park 18 Years	35

### IRELAND

Bushmills 10 Years	10
Jameson	10
Teeling NAS	12

# Oriole

GARDEN BISTRO

## BLENDDED SCOTCH

Dewar's White Label	10
Chivas Regal 12 Years	10
Chivas Regal 18 Years	17
Chivas Regal 21 Royal Salute	25
Johnnie Walker Black	12
Johnnie Walker Blue	35
Johnnie Walker King George	85

## JAPAN/TAIWAN

Nikka From The Barel	16
Kavalan	18
Nikka Yoichi	20
Hakushu Distiller's Reserve	26

## USA

Jack Daniels	10
Makers Mark	12
Bulleit Rye	12
Bulleit Bourbon	12
Woodford Kentucky Straight Bourbon	12
Woodford Kentucky Straight Rye Whiskey	18

# SPIRITS

## RUM

Flying Dutchman No.3	10
Union 55	12
Don Papa 10 Years	16
Bacardi Carta Blanca	10
Bacardi Anejo 4 Cuatro	10
Bacardi Gran Reserva Diez	14
Zacapa Solera 23 Years	16
Zacapa Solera XO	38
Diplomatico Ambassador	38

## TEQUILA

Cazadores Blanco	10
Patron Reposado	13
Patron Anejo	15
Don Julio 1942	44

# Oriole

GARDEN BISTRO

## VODKA

Ketel One	10
Ketel One lemon	10
Ciroc	12
Grey Goose	12

## GIN

Damrak	10
Bobby's Gin	11
Tanqueray 10	12
Hendricks	12
Hendricks Botanical	12
Monkey 47	16
Nolet's	14
Hermit	14

## JENEVER

Bols Corenwyn 6 Year's	10
Bols Genever	12
Bols Genever Barrel Aged	12
Bols "Zeer Oude Genever"	14
Bols Corenwyn	12

## COGNAC

Château de Montifaud V.S.O.P.	15
Château de Montifaud X.O.	22
Hennessy X.O.	38
Hennessy Paradis Impérial	175
Hennessy Richard	175
Rémy Martin Louis XIII	225

## ARMAGNAC

Tariquet VSOP	12
Tariquet 15 Years	14

## GRAPPA

Grappa Villa de Varda Traminer	11
Grappa Villa de Varda Moscato Riserva	11
Grappa Sperss	15
Grappa Rossj Bas	15

## CALVADOS

Dom Frontais 2003	10
Château du Breuil 15 Years	14

# Oriole

GARDEN BISTRO

## VERMOUTH & BITTERS

10

Carpano Antica Formula  
Dolin Dry  
Dolin White  
Del Professore Bitter  
Del Professore Aperitivo  
Belsazar Red  
Willems Wermoeed

## PORT

Niepoort | Rabbit Dry White 8  
Niepoort | Tawny / Ruby 10  
Niepoort | 10 Years old Tawny 17  
Niepoort | Colheita 2007 18  
Niepoort | Colheita 1997 30

## LIQUEUR

10

Chartreuse  
St. Germain  
D.O.M Benedictine  
Amaretto  
Baileys  
Chambord  
Cointreau  
Drambuie  
Frangelico  
Grand Marnier  
Kahlúa  
Licor 43  
Sambuca  
Limoncello  
Luxardo  
Cherry Heering  
Galliano  
Pimm's No. 1  
Fernet Branca  
Averna Amaro

## COFFEE

Coffee	5.50
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	5.50
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Special coffee	18

## TEA

<b>GREEN TEA</b>	7.50
Jasmin Pearls	
Green Sencha	
<b>BLACK TEA</b>	7.50
English Breakfast	
Earl Grey	
Assam	
Lapsang Souchong	
<b>OOLONG</b>	7.50
Ginseng oolong	
<b>HERBAL TEA</b>	7.50
Lemon Verveine	
Chamomile	
Rooibos	
Fresh mint tea	
Ginger tea	

# Oriole

GARDEN BISTRO

## SWEET & SAVOURY

Vanilla crème brûlée 12

Espresso martini tiramisu 12

Dark chocolate mousse with blood orange sorbet  
and salted caramel 12

Cheese selection from Fromagerie L'Amuse 18

## DIGESTIFS

Oriole Espresso Martini	19
Château de Montifaud V.S.O.P.	15
Château de Montifaud X.O.	22
Hennessy X.O.	38

## COFFEE

Coffee	5.50
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	5.50
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Special coffee	18

## TEA

7.50

### GREEN TEA

Jasmin Pearls  
Green Sencha

### BLACK TEA

English Breakfast  
Earl Grey  
Assam

Lapsang Souchong

### OO LONG

Ginseng oolong

### HERBAL TEA

Lemon Verbana  
Camomille  
Rooibos  
Fresh mint tea  
Ginger tea